

# Sample Lunch Meal Production Record

## Daily Menu Production Record - Food Based Menu Planning

1. ☐ Breakfast ☒ Lunch ☐ ASSP

2. Name of School/Site: Little School District

5. Planned # of Students to be served:

6. Actual # of Students Served:

K-5 Grade Group 150

K-5 Grade Group 142

6-8 Grade Group 100

6-8 Grade Group 110

9-12 Grade Group 75

9-12 Grade Group 60

4. Write/Paste Menu Here:

7. Planned # of Adults to be Served:

8. Actual # of Adults Served:

Taco (Salsa)  
Spanish Rice  
Kale  
Peaches

Adults 10

Adults 7

9. Planned Number of Milk by Type: Non-Fat (W/C/O)295 1% (unflavored)30

10. Food/Menu Items	11. Recipe/Product Reference #	12. Planned Portion Size (by grade groups)			13. Meat/Meat Alternate Equivalents	14. Grains/Breads Equivalents	15. Fruit Equivalents	16. Vegetable Cup Equivalents	17. Planned # (adults) Servings to be Prepared	18. Planned quantity of food to be used	19. Actual # Servings Prepared	20. Leftovers and Substitutions How many leftover and what did you do with them? Froze, gave as seconds, to serve tomorrow, etc.	21. Cooked Temperature		22. Start of Service Line Temperature	
		K-5	6-8	9-12									Time	Temp	Time	Temp
K-5 Taco	4021	1			2	1.5			150(2)		142	One	10:00	168	12:00	150
6-8 Taco	4022		2		2	2.0			100(2)		110	See below	10:05	170	12:25	155
9-12 Taco	4023			2	2	2.0			75(3)		60	5(served as seconds)	10:10	166	12:45	155
Rice, wg	159	.5 c	.5 c	.5 c		1			325	38#	332	2 large hotel pans. Will freeze for later use	10:00	170	12:00	170
Kale cooked	998	.5 c	.5 c	.5 c				.5 c	100	15#	105	1 cup left; will make more next time.	10:15	155	12:00	160
Peaches, canned	564	.5 c	.5 c	.5 c			.5 c		325	17#10cans	333	½ pan will refig and use at tomorrow's b'fast	10:04	40	12:00	38
23. Condiments or Other Foods																
Salsa								.25 c	325	7 #10 cans	345	Put in refig. Will use later this week. 4 cups left.	9:00	65	11:30	40

Signature of verifier: Ima Winner